



Corporate Catering — Buffet Lunch

PROTEINS: CHOOSE 2

Sliced Flank Steak house-made salsa verde. GF, DF.

Cedar Plank Salmon maple, garlic & lemon. GF, DF.

Chicken Kabob Mediterranean seasoned. GF, DF.

Lemon Grilled Chicken, tomato, white wine & capers GF, DF.

Grilled Tofu: Tuscan kale, cremini mushrooms, turmeric & sesame GF, DF, Vegan.

SIDES: CHOOSE 2

Roasted Fingerling Potatoes oregano & fresh thyme. GF, Vegan.

Quinoa with Haricot Verts extra virgin olive oil. GF, Vegan.

Bowtie Pasta Salad grilled asparagus, roasted red peppers, pine nuts, grilled radicchio & baby arugula with a roasted shallot vinaigrette

Corn off the Cob Salad with tomatoes & black beans topped with fresh avocado.

Lemon cumin vin. GF, DF, Vegan.

Assorted Grilled Vegetable Platter peppers, yams, fennel, zucchini, yellow squash, artichoke, asparagus, eggplant & Portobello mushroom. GF, DF, Vegan.

Garlicky Sautéed Greens spinach, broccoli rabe, Swiss chard & collard greens. GF, DF, Vegan.

SALAD: CHOOSE 1

Traditional Caesar Salad house made croutons, shaved Parmesan cheese, house Caesar vinaigrette

Mesclun Greens Salad assorted veggies with a shallot vinaigrette. GF, DF, Vegan.

Baby Kale Salad mixed with romaine & baby spinach, raisins, apples & pears, maple balsamic vinaigrette. GF, DF, Vegan.

DESSERT

Seasonal Fruit Salad

Assorted Cookies and Brownies

Price per head: \$33.95

*Beverages — Sparkling water, ginger ale & flavored sparkling water:
Add \$3.95 per person*

Delivery and Full Setup with chafing dishes + sterno: 50.00

For parties of 10 or more | Please allow 72 hour's notice